



SUNDAY MENU

SNACKS

Home made honey soda bread, wild garlic butter* v	4
Gordal olives vg gfo	6
Tamworth* pork & venison* sausage roll, homemade date brown sauce	6

STARTERS

New season's Yorkshire Asparagus, foraged leaf salsa verde* Yorkshire Pecorino, crispy dry-aired ham gfo vgo	15
Grown & gathered salad*, tahini dressing, spiced chickpeas, pumpkin seeds pickles & goji berries gfo vgo	10
Smoked Salmon salad, estate leaf*, lemon dressing, chopped eggs, cornichon, capers, shallots and rye bread gfo	15
Burrata, Isle of Wight tomatoes, walled garden herb pesto*, focaccia v gfo	11

SUNDAY PLATES

*Our Sunday plates are served with duck fat roast potatoes (v option), Yorkshire puddings,
garden greens, glazed carrots, butter roast parsnips* & bottomless gravy | gfo*

Slow roast rump of heritage Yorkshire beef gfo	29
Slow roast Denton reserve shoulder of lamb* gfo	27
Roast haunch of venison* gfo	29
Garlic & thyme roast Lions mane mushroom, herb crumb, tomato gravy v gfo	24
<i>Extras:</i>	
Yorkshire Pudding v	2
Cauliflower & broccoli cheese with Fountain's Gold Cheddar v gfo	7
Thick Cumberland sausage	3
Duck fat roast potatoes gfo	5

MAINS

Heritage Steak* & bone marrow* burger, Tunworth brie, burger sauce, bacon jam, pulled slow braised beef, beef dripping* triple cooked chips	26
Pearl barley risotto, local oyster mushrooms, peas, leeks, Yellison farm goats curd, white balsamic & shallot dressing gfo vgo	24

SIDES

Triple cooked beef dripping* chips, thyme salt vgo gfo	6
Confit garlic & herb buttered greens v vgo gfo	6
Orange & hysopp glazed carrots v gfo	6
Grown & gathered leaf salad*, house pickles, mustard dressing gfo vgo	6

CHILDREN'S ROAST DINNER

Smaller version of our Sunday Plate dinners <i>For Children up to 12 years old</i>	15
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DESSERTS

Lemon possett, honeycomb, raspberry coolis, poached rhubarb, pistachio & caramelised white chocolate crumble	10
Sticky toffee pudding, malt toffee sauce, Yorkshire tea soaked medjool date, clotted cream ice cream v gfo	10
Vanilla creme brulee, madeleine v gfo	10
Vegan ice cream selection: choose any 3 Vanilla, chocolate, salted caramel, honeycomb, mango sorbet vg gfo	10
Shepherd's Purse bluemin white cheese served with apple tart tatin & Denton honey* v	10

DIGESTIF

Pedro Ximenez, The Diatomists, Spain 50ml	8
Bulas Ruby Port, Portugal 50ml	4.5
Graham's 10 Year Tawny Port, Portugal 50ml	7
Wolfe Bros Orancello/ Lemoncello, Leeds 50ml	5
Late Harvest Viognier, 2021, France 50ml	5
Remy Martin VSOP 25ml	5.5
Remy Martin 1738 25ml	7.75

HOT DRINKS

Espresso	3.5	Everyday Brew	3
Macchiato/Cortado	3.5	Earl Grey	3.5
Americano/Long Black	3.5	Chamomile	3.5
Flat White	4	Peppermint	3.5
Cappuccino/Latte	4	Lemon & Ginger	3.5
Mocha/Hot Chocolate	4.5	Green Tea & Mint	4.5

Coffee by Darkwoods in Huddersfield

*Denotes produce sourced from Denton Reserve

v = Vegetarian | vg= Vegan | gfo = Adaptable to be Gluten-free

| vgo = Adaptable to be vegan

Speak to the team for dietary and allergen info. While we take great care, the use of shared equipment means we cannot guarantee that your food will be completely free from allergen contact.

A discretionary 10% service charge will be added to your bill.

Please note, we are also cashless.

